Capresso

mini-s

Espresso/Cappuccino Machine

Model #302

- **Instructions**
- **Warranty**

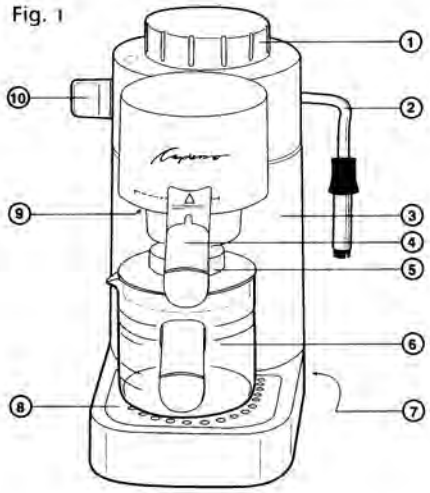
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against fire, electric shock and personal injury do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or personal injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn the selector switch to the "0" position, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Use extreme caution when disposing hot steam.
- Appliances with Glass Containers.
  A. The container is designed for use with this appliance. It must never be used on a range top.
  B. Do not set a hot container on a wet or cold surface.
  C. Do not use a cracked container or a container having a loose or weakened handle.
  D. Do not clean container with cleansers, steel wool pads, or other abrasive material.

SAVE THESE INSTRUCTIONS

Fig. 1



(1) boiler cap
(2) Cup Frother™ / steam nozzle
(3) boiler container
(4) filter holder with basket inside
(5) carafe lid
(6) glass carafe
(7) cord with cord storage
(8) drip tray
(9) stainless steel water screen
(10) 3-way selector switch

Fig. 2

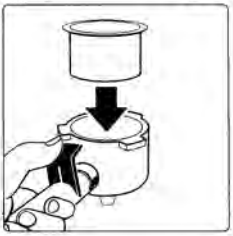


Fig. 3

Fig. 4

Fig. 5

Fig. 6

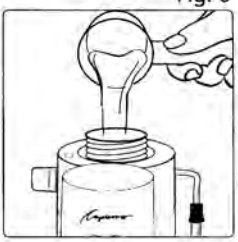


Fig. 7

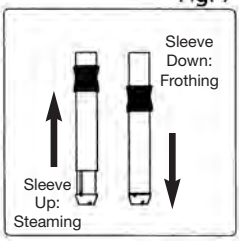


Fig. 8

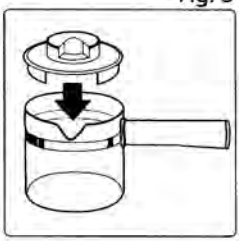


Fig. 9

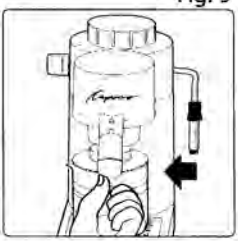


Fig. 10

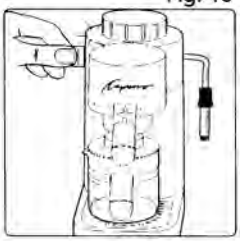


Fig. 11

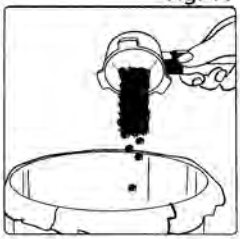


Fig. 12

Fig. 13

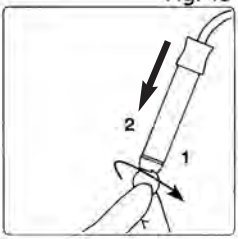
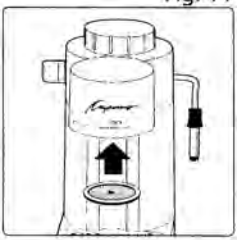


Fig. 14



SPECIAL CORD SET INSTRUCTIONS

Regarding your Cord Set:

A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

B. Longer detachable power-supply cords or extension cords are avail able and may be used if care is exercised in their use.

C. If a long detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance, (2) if the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

CAUTION:

This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water or try to disassemble.

- To reduce the risk of fire or electric shock, do not remove the base. No user serviceable parts inside. Repair should be done by authorized service personnel only.

- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.

- Never use warm or hot water to fill the water container! Use cold water only!

- Keep your hands and the cord away from hot parts of the appliance during operation .

- Never clean with scouring powders or hard implements.

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1. WELCOME AND THANK YOU

Thank you for choosing the CAPRESSO mini-s Espresso / Cappuccino Machine. The Capresso mini-s is the perfect starter machine for espressos, cappuccinos and lattes. With a bit of practice you will be able to produce two to four cappuccinos or lattes at a time. Please watch the enclosed video as it will give you important hints on how to use the machine successfully and safely. Please read all of the instructions in this booklet before operating your mini-s. Understanding and complying with these instructions is essential to ensure that the machine is utilized without risk and to ensure safety during operation and maintenance.

2. HOW TO REACH CAPRESSO

Should you require further information or if particular problems occur that are not covered in this manual, please

- CALL our toll free HELP LINE: 1-800-767-3554 Monday -Thursday 8:30AM to 9PM, Friday 8:30AM to 8PM and Saturday 9AM to 5PM Eastern Standard Time. Feel free to call at any time. If you are connected to our voicemail, PLEASE DO NOT HANG UP. Leave your name, telephone number and when we can call you back. Please also leave the model number of your Capresso product, in this case it is #302.
- FAX us at 1-201-767-9684
- E-MAIL us at contact@capresso.com
- VISIT our website at www.capresso.com
- WRITE to Capresso Inc., Customer Service, P.O. Box 775, Closter, NJ 07624

3. DE-PRESSURIZING

CAUTION! Never open the boiler cap and never remove the filter holder as long as there is pressure in the boiler container. In order to check if the machine is still under pressure follow these steps:

1. The selector switch is in the "0" position and the filter holder is inserted.
2. Place the empty carafe with its lid underneath the filter holder (fig. 8 and 9).
3. Turn the selector switch to the "cup" position. Let all the water process through the filter into the carafe (during this process the machine will create quite a bit of steam).

4. When there is no more water coming through the filter holder turn the selector switch back to the "0" position.
5. Hold an empty cup or an empty frothing pitcher underneath the frother (fig. 12).
6. Turn the selector switch to the "steam" position and let steam escape.
7. When no more steam is coming out of the frother, turn the selector switch to the "0" position.
8. It is now safe to open the boiler cap.
9. Remove the glass carafe and remove the filter holder.

Caution: Never try to remove the filter holder with the carafe in place. Pressure could force the filter holder down, smashing the carafe and causing severe injuries. Always remove the carafe first.

Caution: Never leave the Capresso mini-s unattended as long as it is turned on (red light on). When you are finished, always turn the selector switch to the "0" position and unplug the machine.

4. BEFORE INITIAL USE

Carefully unpack your Capresso mini-s and remove all packing materials. Wipe the machine with a damp cloth. Clean the filter holder, the basket and the carafe with water and wipe dry. The filter holder, the basket, the glass carafe and lid are dishwasher safe (upper rack, away from any heating element).

Caution: Do not immerse the machine in water or any other liquid. The boiler cap is not dishwasher safe. Make yourself familiar with the various parts: insert the basket into the filter holder and insert the filter holder into the machine. Open and close the boiler cap. Make sure the cord is guided in the back slot so that the machine sits firmly and flat on an even surface.

5. HELPFUL HINTS

- **Espresso Drink**: An espresso is a far richer drink with a more intense taste than regular brewed drip coffee. An espresso is normally 1 1/2 oz. of strong coffee. Espresso should be served immediately after brewing. Add a little bit of sugar. If the taste is too strong you can always add a little bit of hot water.
- **Preparing espresso** is different than preparing regular drip coffee. The mini-s works under pressure, bringing the water to a boil and then forcing it through the ground coffee in a short period of time.
- **Important:** The water in the steam/boiler of the mini-s will get hotter and hotter during the brewing process. Towards the end of the brewing process the water will be so hot that it would burn your espresso. Therefore you never want to process all the water through the coffee as this will result in a burnt taste (see the video).
- **Which Coffee?** Any coffee labeled "espresso" is suitable for your mini-s. Also any coffee with at least 80% Arabica beans is ideal for espresso preparation. Check with your local coffee store.
- **Which Grind?** Steam boiler espresso machines, such as the mini-s, do not require a fine espresso grind. For maximum flavor and aroma we recommend a medium espresso grind or a fine drip grind. If you grind your own coffee we recommend using a burr or disk/burr grinder. Small blade grinders can create "coffee dust". Coffee dust can dramatically slow down the water flow during brewing resulting in bitter and overheated coffee taste.
- **Cappuccino:** 1 1/2 OZ. of espresso coffee with 3 to 4 oz. of steamed and frothed milk on top. Sprinkle chocolate shavings or cinnamon on top of the

milk froth. For a stronger taste increase the amount of coffee. For a milder taste increase the amount of milk.

- **Latte:** 1 1/2 oz. of espresso coffee with 3 to 4 oz. of steamed milk (very little or no milk froth).
- **Frothing:** Foamy layer of milk froth on top of hot milk.
- **Which kind of milk?** Skim milk and 1% milk will produce more milk froth than 2% or regular milk.
- **Markings on Glass Carafe:** The markings on the glass carafe help you in the preparation of brewing and frothing.

  Upper rim of metal band: Maximum capacity of boiler (approx. 11 oz.). For best results always fill the boiler with 11 oz. of fresh cold water.
  4 cup marking: Maximum amount of espresso you should brew (approx. 8 oz.). If you brew more than 8 oz. the coffee will taste burnt. Depending on the roast you might even want to brew a little less to get a better aroma.
  2 cup marking: (approx. 4 oz.). Guideline for a double shot of espresso.
  Steam marking: Once the coffee has reached this level there is enough pressure in the boiler for steaming and frothing.

6. PREPARING ESPRESSO

1. Make sure the machine is plugged in and the selector switch points to the "0" position
2. Place the filter basket in the filter holder (fig. 2) and fill the basket with ground coffee, using the measuring scoop (fig. 3). The basket is marked on the inside indicating "2 cups" and "4 cups". Never overfill the basket. Clear any excess coffee from the rim of the filter holder.
3. Insert the filter holder into the machine as follows: Line up the arrow on the thumb guard of the filter holder with the black arrow on the left side of the brew head. Now insert the filter holder by pushing it upwards and then moving it firmly to the right (fig. 4).
4. Make sure the arrow of the thumb guard is within the "Lock" marking on the machine (fig. 1).
5. Fill the glass carafe with approx. 11 oz of with fresh, cold water (to the upper rim of the metal band).
6. Unscrew the boiler cap by turning it counter-clockwise (fig. 5).
7. Using the glass carafe, fill the boiler container with water (fig. 6) and screw on the boiler cap firmly (fig. 5).
8. Place the carafe lid on the carafe so that the opening on the lid points towards the pouring spout of the carafe (fig. 8). Place the carafe on the drip tray so that the single spout on the filter holder points through the opening of the carafe lid (fig. 9).
9. Turn the selector switch to the "cup" symbol. The red light will illuminate and the mini-s will start heating up (fig. 10).
10. After approx. 2 1/2 minutes hot water will start forcing its way through the filter holder into the carafe. Stand by and turn the selector switch back to the "0" position when you have enough espresso. To avoid a "burnt taste" never process all the water through the coffee Once the noise increases and steam develops around the filter holder, it is time to stop the brewing by turning the selector switch to the "0" position.
11. Remove the carafe and serve. Add a bit of sugar and enjoy.
12. **Important:** Place the empty carafe underneath the filter holder and follow

the instructions in chapter 3, DE-PRESSURIZING.

13. After de-pressurizing remove the filter holder by turning it to the left. Then push the thumb-guard of filter holder over the hot rim of the basket. Dumb the used coffee and rinse the basket and the filter holder under running water.

7. PREPARING CAPPUCCINO and LATTE

Cappuccino and Latte are the most popular espresso-based coffee drinks. It is important that you follow the steps below precisely, otherwise you might not have enough steam pressure to froth and steam milk properly.

1. Follow the steps 1 through 8 in chapter 6. PREPARING ESPRESSO.
2. Make sure the dual frother is screwed on properly and the metal sleeve is in the "up" position (fig 7).
3. Fill a pitcher with 6 to 8 oz. of cold milk. The pitcher should have at least a 12 oz. capacity. Or fill two cappuccino cups with 3 to 4 oz. of milk each and set aside. Turn the selector switch to the "cup" symbol. After approx. 2 1/2 minutes hot water will start forcing its way through the coffee into the carafe.
4. When the espresso coffee has reached the "steam" mark on the carafe, turn the selector switch back to the "0" position. At this time there is enough pressure and steam build-up in the boiler to froth and steam.
5. Place the frother into the pitcher, so that the black tip is completely immersed into the milk and the tip does not hit the bottom of the pitcher.
6. Turn the selector switch to the "steam" position. With the metal sleeve in the "up" position hot steam will be injected into the milk, heating it up.
7. Latte (steaming only): For 4 oz. of milk, steam for about 20 seconds to warm the milk sufficiently then turn the selector switch back the "0" position. For 8 oz. of milk, steam for about 35 seconds. **Caution:** Always return the selector switch to the "0" position before you remove the pitcher or your cup from the frother to stop the steam output (If you remove the pitcher or cup with the selector switch in the steaming position, hot steam will splatter the milk!).
8. Cappuccino (steaming and frothing): For 4 oz. of milk, steam for about 10 to 15 seconds, then push the sleeve down (fig. 7), while the frother is immersed in the milk. The frother will now make a "slurping" sound and milk froth will form on top of the steamed milk. Continue for about 10 to 20 seconds until you have enough froth. Stop the frother by turning the selector switch to the "0" position.
9. Set the pitcher or the cups with the steamed / frothed milk aside.
10. Continue brewing espresso by turning the selector switch to the "cup" symbol until the brewing noise increases and steam develops around the filter holder. Now it's time the stop the brewing process to avoid burning your espresso coffee. Turn the selector switch to the "0" position.
11. Remove the glass carafe and combine espresso and milk. Add sugar to taste. Cappuccino: sprinkle the milk froth with cinnamon or chocolate shavings and serve immediately. Now follow steps 11 - 13 under chapter 6 PREPARING ESPRESSO. Wipe the frother clean with a damp cloth.

Tip: When using chocolate milk you can prepare Mocca Latte or Mocca Cappuccino.

8. MAKING HOT WATER FOR TEA or OTHER HOT BEVERAGES

You can use the mini-s to make approx. 10 oz. of extremely hot, delicious tea or to prepare instant soup. Fill the boiler container with up to 11 oz. of water. Insert the filter holder into the machine without the filter basket and turn the filter holder to the right until it hits the right side of the lock area. Close the boiler cap.

For tea: place one or two tea bags in the glass carafe.

Hot instant soup: pour the dry ingredients of the instant soup into the glass carafe. Place the glass carafe with its lid underneath the filter holder and turn the machine to the "cup" position. Let all the water pass through. This will take 3 to 4 minutes.

9. CLEANING

- Always unplug the mini-s before cleaning.
- Never use scouring agents.
- Never immerse the mini-s in water. Never hold the machine under running water. To clean, simply wipe off with a soft, damp cloth.
- Clean the filter basket, the filter holder, and the glass carafe with lid in a hot water and mild soap solution. For your convenience, the filter holder, filter basket, and glass carafe can be put in the dishwasher's upper level, away from any heating element.
- Clean the Frother after each use (be careful it might be still hot). Simply slide the metal sleeve upwards and unscrew the black tip (fig. 13). Clean under warm water. Make sure the two small holes on the side and the grove connecting those two holes are free of any milk deposits. Look through the tip to see if the main channel is free of any milk deposits. If necessary soak in hot water and use a safety needle to push out any hardened milk deposits. Replace nozzle.

10. DECALCIFYING

Under normal conditions, it is not necessary to decalcify the mini-s. However, in some areas where the water is especially hard or if your machine is used very frequently, calcium (limestone) found in drinking water will leave deposits in the machine.

When to decalcify Decalcifying is necessary when brewing takes longer than usual.

CAUTION: Do not use Durgol Decalcifying liquid for the mini-s.

- You can use other decalcifying agents for coffee and espresso makers available at your local coffee stores or supermarkets, or simply use vinegar and water.
- Using a Phillips screwdriver, remove the stainless steel water screen (9) from the filter holder (fig. 14).
- Insert the filter holder into the machine without the filter basket.
- Fill the boiler container with 2 oz of vinegar and 6 oz of plain water.
- Place the glass carafe without the lid under the filter holder on the drip tray. Turn the selector switch to the "cup" position so that the solution runs through the machine.
- After decalcifying, let the appliance run twice more with plain water. This will rinse away any remaining vinegar.
- Rinse the carafe and filter holder with luke warm water.
- Using the screwdriver, screw the water screen back into the filter holder.
- Decalcifiers are acids and therefore must be properly handled. Please check the information on the packaging of the decalcifying agents before using.

LIMITED WARRANTY

This warranty covers your CAPRESSO mini-s Model # 302. This warranty is in effect for one year from the date of the first consumer purchase and is limited to the United States of America. **This warranty covers all defects in materials or workmanship (parts and labor). Capresso will repair or replace your mini-s or parts thereof within one year from the date of the first consumer purchase. Capresso will pay for the repair or replacement and the freight back to your destination within the United States**.

The warranty does not cover:

- Any machine not distributed by CAPRESSO within the United States.
- Any machine not purchased from an Authorized CAPRESSO Dealer.
- Commercial use of the machine.
- Damage caused by accident, abuse, negligence, misuse, improper operation or failure to follow instructions contained in this manual.
- Any service or alteration performed by an unauthorized person, company or association.
- Any glass parts, including the carafe.
- Any used machines bought at auctions and unauthorized websites.

Other limitations and exclusions:

Any implied warranties including fitness for use and merchantability are limited in duration to the period of the express warranty set forth above and no person is authorized to assume for CAPRESSO any other liability in connection with the sale of the machine.

CAPRESSO expressly disclaims liability for incidental and consequential damages caused by the machine. The terms "incidental damages" refers to the loss of the original purchasers time, loss of the use of the machine or other costs relating to the care and custody of the machine. The term "consequential damages" refers to the cost of repairing or replacing other property which is damaged when this machine does not work properly. The remedies provided under this warranty are exclusive and in lieu of all others.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Capresso Inc.

81 Ruckman Road, PO Box 775
CLOSTER, NJ 07624
Tel 1-800-767-3554
Fax 201-767-9864
email: contact@capresso.com
website: www.capresso.com